

## INFORMATION DISCLOSURE STATEMENT BY APPLICANT

Applicant

DOMINGUES ET AL

Filing Date

FEBRUARY 3, 2004

Group

1761

## U.S. PATENT DOCUMENTS

Examiner Initial	Document Number	Date MM/DD/YYYY	Name	Class	Subclass	Filing Date If Appropriate
/LW/	4,552,772	11/12/1985	SAITOH ET AL	426	557	
/LW/	4,597,976	07/01/1986	DOSTER ET AL	426	325	
/LW/	4,599,238	07/08/1986	SAITOH ET AL	426	557	
/LW/	4,659,576	04/21/1987	DAHLE ET AL	426	324	
/LW/	4,734,291	03/29/1988	RAFFENSPERGER	426	325	
/LW/	4,828,852	05/09/1989	HSU ET AL	426	94	
/LW/	4,888,171	12/19/1989	OKONOGI ET AL	424	93	
/LW/	4,950,489	08/21/1990	SPILLER	426	18	
/LW/	5,057,330	10/15/1991	LEE ET AL	426	120	
/LW/	5,186,962	02/16/1993	HUTKINS ET AL	426	61	
/LW/	5,332,587	07/26/1994	HOWARD ET AL	426	128	
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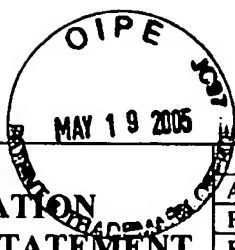
## FOREIGN PATENT DOCUMENTS

Inventor(s) Name	Document Number	Document Date DD.MM.YYYY	Country	Class	Subclass	Translation Yes/No
/LW/LESENS ET AL	WO98/09535	12.03.1998	PCT	A23G	9/02	ABSTRACT ONLY

## OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

/LW/	"The Beneficial Role of Microorganisms in the Safety and Stability of Refrigerated Foods," Hanlin, et al., Chilled Foods, A Comprehensive Guide, 1992, pgs. 229-259.
/LW/	"Biological Competition as a Preserving Mechanism," Gombas, Journal of Food Safety 10, 1989, pgs 107-117.
/LW/	"Clostridium Botulinum and the Safety of Refrigerated Processed Foods of Extended Durability," Peck, Trends in Food Science & Technology, June 1997, Vol. 8, pgs. 186-192.
/LW/	"Factors to be Considered in Establishing Good Manufacturing Practices for the Production of Refrigerated Foods," Moberg et al., Dairy and Food Sanitation, June 1988, Vol. 8, No. 6, pgs. 288-291.
/LW/	"Inhibition of Botulinum Toxin Formation in Bacon by Acid Development," Tanaka et al., Journal of Food Protection, June 1980, Vol. 43, No. 6, pgs. 450-457.
/LW/	"Inhibition of Botulinum Toxin Production by Pediococcus Acidilactici in Temperature Abused Refrigerated Foods," Hutton et al., Journal of Food Safety 11, 1991, pgs. 255-267.
/LW/	"Plant Trials of Bacon Made with Lactic Acid Bacteria, Sucrose and Lowered Sodium Nitrite," Tanaka et al., Journal of Food Protection, August 1985, Vol. 48, No. 8, pgs. 679-686.
/LW/	"Role of Starter Culture Bacteria in Food Preservation," Gilliland, Bacterial Starter Cultures for Foods, CRC Press 1985, pgs. 173-185.
/LW/	"Sensory Characteristics of Reduced Nitrite Bacon Manufactured by the Wisconsin Process," Tanaka et al., Journal of Food Protection, August 1985, Vol. 48, No. 8, pgs. 687-692.
/LW/	"Studies on Growth and Toxin Production of Clostridium Botulinum in a Precooked Frozen Food," Saleh et al., Food Research, July-Aug. 1955, Vol. 20, No. 4, pgs. 339-350.
/LW/	"Using Lactic Acid Bacteria to Improve the Safety of Minimally Processed Fruits & Vegetables," Breidt et al., Food Technology, September 1997, Vol. 51, No. 9, pgs. 44-51.

EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.



<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b>				<b>Complete If Known</b>	
				Application Number	10/771,859
				Filing Date	February 3, 2004
				First Named Inventor	DOMINGUES, DAVID J.
				Group Art Unit	
				Examiner Name	
				Attorney Docket Number	P5630USA-D1
Sheet	1	of	1	Title: FOOD PRODUCTS WITH BIOCONTROL PRESERVATION AND METHOD	

## U.S. PATENT DOCUMENTS

Examiner Initial	Cite No.	Document Number	Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Class	Subclass

## FOREIGN PATENT DOCUMENTS

Examiner Initial	Cite No.	Foreign Patent Number			Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear
		Office	Document Number	Kind			

## OTHER ART - NON PATENT LITERATURE DOCUMENTS

Examiner Initial	Cite No.	Author	Date	Title	Pertinent Pages
/LW/		Raccach, et al.	1979	Bacterial Repressive Action of Meat Starter Culture in Pasteurized Liquid Whole Egg	90-92

Examiner Signature	/Leslie Wong/	Date Considered	05/03/2007
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